

SPOUSE/GUEST TOUR NO. 1

Monday, February 15, 2010

Winter Park Cultural and Shopping Tour

Itinerary:	
9:30-10:00AM	Transfer to Winter Park
10:00AM-11:45AM	Exclusive admission to The Albin Polasek Museum
12:00-1:30PM	Non-exclusive lunch at Chez Vincent
1:30-3:00PM	Shopping along Park Avenue
3:00-3:30PM	Return transfer to the hotel

Downtown Winter Park's charm is magnified in its details: hidden gardens and side streets that are home to unique stores, a farmer's market that attracts both locals and visitors alike each Saturday morning and festive parades that make the seasons. Running through the heart of Winter Park is Park Avenue. Bordered by a shady park that plays host to concerts and art festivals, Park Avenue is home to one-of-a-kind boutiques and well-known shops, sidewalk cafés, as well as world-renowned art collections in the area's museums. Often called "Little Europe," Park Avenue is a year-round destination that is sure to charm visitors of all ages.



Guests will begin their day by visiting The Albin Polasek Museum where they will enjoy a guided tour featuring the museum's permanent collection of works created by Albin Polasek and items from his personal collection. Groups will be exposed to the works of one of America's foremost sculptors of the 20th century during a comprehensive tour of the galleries, residence and chapel. Guests may then enjoy self-guided tours of the gardens and galleries following the docent lead tour. Following the Museum, guests will be transferred to Chez Vincent for Lunch where they

will dine on traditional French cuisine. They will spend the remainder of the day shopping on Park Avenue.

SPOUSE/GUEST TOUR NO. 2

Monday, February 15, 2010

Wolfgang Puck Café Cooking Demonstration

Itinerary:	
10:00AM-11:45AM	Narrated bus tour of Walt Disney World
11:45AM-12:00PM	Transfer to Wolfgang Puck Café
12:00-2:00PM	Exclusive cooking demonstration and lunch at Wolfgang Puck Café
2:00PM	Return Transfer to Hotel or guests are welcome to shop at Downtown Disney and walk back on their own later.

Chef Wolfgang Puck is one of the most influential chef-restaurateurs in America. He is credited with reviving California's rich and varied culinary heritage by blending fresh California ingredients and classical French training. Wolfgang's innovative style of cooking has been enjoyed and praised by world leaders, Hollywood stars and fellow chefs alike.



Hosted at Wolfgang Puck Café, located at Downtown Disney West Side, this class is taught by Puck's team of energetic Sous Chefs who have trained under Wolfgang's direction since their opening in 1997. The class includes a brief history of the Wolfgang Puck culture, his "Live, Love, Eat" philosophy, and demonstrations of Wolfgang Puck signature dishes accompanied by lunch which will incorporate the dishes and recipes presented.



The first course offers an education on sushi, where you will learn the difference between Nigiri, Maki and Sashimi styles. Additionally, you will learn how to produce the special sweet and sticky rice and how to make a California Roll, known as beginner's sushi.

The second course features their Chopped Vegetable Salad. Participants will be chosen from the audience to help the chefs with the preparation. You will be provided with some handy tips, from shopping to making great dressings, to use at home.

Next, the Chefs will demonstrate how to make their unique, homemade Pumpkin Ravioli, discussing the importance of quality products and selection of ingredients needed for this dish.

Now that you're "fired" up, you will learn how to use a torch to caramelize the top of Vanilla Bean Crème Brûlée, their sweet finish to this meal. In addition, you will discover how to dress it with an Almond Tuile and create clever fruit sauce designs.

At the conclusion of the class, the Chefs will do a brief review of the demonstrations and provide a variety of helpful hints and tips as well as conduct a question and answer period. You will also receive recipe cards to try these dishes at home.